

REMARKS

Claims 1-36 are pending and have been rejected. Claim 1 has been amended to incorporate the recitation of claim 2, which has been canceled. Claim 8 has been amended to incorporate the recitation of claim 9, which has been canceled. Claim dependencies have been changed, consistent with the cancellation of claims 2 and 9. The claims have been amended to refer to transparent second substrate, and to replace the term "void fraction" with the term "porosity." The "such as" terminology has been eliminated from claims 6 and 13, and new claims 37 and 38 have been added to cover these embodiments. Claims 1, 3-8, and 10-38 remain in the case.

Applicant respectfully requests that the foregoing amendments be made prior to further examination of the present application, and respectfully requests reconsideration of the present application in view of the foregoing amendments and the reasons that follow. This amendment adds, changes and/or deletes claims in this application. A detailed listing of all claims that are, or were, in the application, irrespective of whether the claim(s) remain under examination in the application, is presented, along with appropriate defined status identifiers.

Claims 1, 2, 7, 9 and 14 are objected to and have been amended as indicated by the examiner.

Claims 2-6, 9-13 and 31-34 are rejected under the second paragraph of Section 112 based on the use of the term "void fraction." The term "気孔率 (Japanese)" was translated from the Japanese priority document as "void fraction." This term is more commonly translated as "porosity," and WIPO indeed translated this term as "porosity" in the abstract of publication of the corresponding PCT application WO 2004/008811, a copy of which is appended. Also appended is a copy of an article which indicates that the terms "bulk porosity" and "void fraction" are interchangeable, and definition of "void fraction" from Etherington & Roberts Dictionary. The examiner's attention also is directed to US 5840240, which uses the terms "porosity" and "percent void fraction" interchangeably. The voids are holes or spaces in the gap material, and there is a low percentage of void space at the outer edge, so that "external moisture is prevented to invade into the device" (paragraph 0115). On the inner side, there is a higher percentage of void space, and the voids may contain a desiccant, in order "to capture moisture remaining in the atmosphere of the

sealed space and moisture slightly penetrating from the external environment” (paragraph 0115). Accordingly, it is submitted that the claims are definite under the second paragraph of Section 112.

Claims 1, 6, 8, 13, 15, 35 and 36 are rejected under Section 102(e) based on Yamada (US 6833668), and claims 7 and 14 are rejected under Section 103(a) based on Yamada. Claim 1 and 8 have been amended to incorporate the recitations of claims 2 and 9, respectively. Claims 2 and 9 are not included in the rejections based on Yamada, and therefore the claims as amended are in *prima facie* condition for allowance. Yamada fails to teach or suggest an organic multicolor emission and display device as presently claimed, in which a gap material placed along the outer peripheral region on the inner surfaces of the first substrate and the transparent second substrate have different porosities between an inner portion of the gap material facing the sealed space and an outer portion of the gap material facing external atmosphere.

If there are any problems with this response, or if the examiner believes that a telephone interview would advance the prosecution of the present application, Applicant's attorney would appreciate a telephone call. In view of the foregoing, it is believed none of the references, taken singly or in combination, disclose the claimed invention. Accordingly, this application is believed to be in condition for allowance, the notice of which is respectfully requested.

Respectfully submitted,

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28 MARCH 2008

DATE

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規則 4.17 に規定する申立て:

— US のみのための発明者である旨の申立て (規則 4.17(iv))

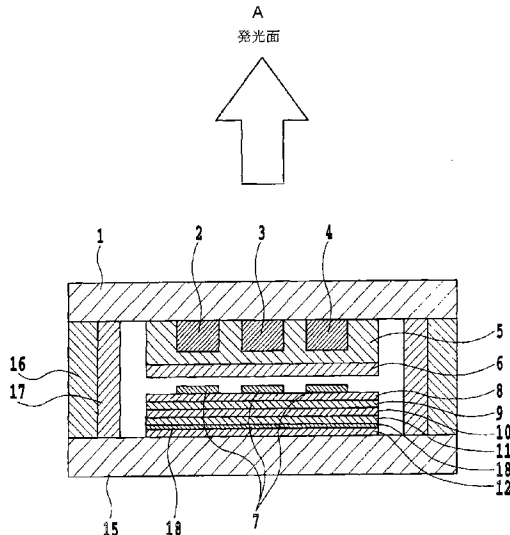
添付公開書類:

— 国際調査報告書

2 文字コード及び他の略語については、定期発行される各 PCT ガゼットの巻頭に掲載されている「コードと略語のガイダンスノート」を参照。

(54) Title: ORGANIC MULTICOLOR LIGHT-EMITTING DISPLAY DEVICE AND ITS MANUFACTURING METHOD

(54) 発明の名称: 有機多色発光表示素子およびその製造方法



A...LIGHT-EMITTING SURFACE

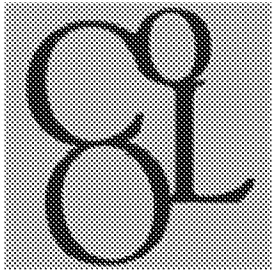
(57) Abstract: First and second transparent substrates of an organic multicolor light-emitting device is opposed with a predetermined spacing using a gap member having a function of drying the ambient atmosphere and the space between them is sealed. The gap member desirably has different porosities at the inner portion facing the sealed space in the device and at the outer portion facing the outside air. The organic multicolor light-emitting device of color conversion type where light-emitting characteristic can be maintained stably for a long time, and it has a favorable viewing angle characteristic.

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void fraction

The ratio of the volume taken up by air spaces (the voids) to the total volume of a material. (17)

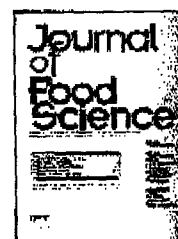


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Abstract**Density and Porosity in Drying Starch Materials***S.N. MAROUSIS¹ and G.D. SARAVACOS¹*

¹Author Saravacos is with the Dept. of Food Science and Center for Advanced Food Technology, Cook College, New Jersey Agricultural Experiment Station, Rutgers, the State Univ., New Brunswick, NJ 08903. Author Marousis is with Procter & Gamble Company, Process Technology Dept, Cincinnati, OH 45232.

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ABSTRACT

The particle density of granular and gelatinized corn starches was determined in the moisture range 0 to 1 kg water/kg dry solids, using a gas stereopycnometer. The bulk porosity (void fraction) of spherical starch samples at various moisture contents was estimated from the bulk and particle densities during air drying at 60°C. The particle density data fitted a polynomial function of moisture content (X), passing through a maximum value of 1500 kg/m³ at $X = 0.15$. The bulk porosity of the starch samples increased linearly during drying, reaching a value of 0.45 near dryness. Differences in structure between granular and gelatinized starches during drying were observed by stereomicroscopy. The changes in porosity could be related to variations of the effective moisture and thermal diffusivities of starch materials.

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